



The Swan Whitacre Heath  
 theswanwhitacreheath



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 www.theswanwhitacreheath.co.uk



**Vegan**   **Vegetarian**

## Nibbles

Cerignola green olives 4.50   Houmous, sumac, crudités & music bread 4.00   Warm Focaccia & Pesto 4.00

## First course

Homemade soup & focaccia 7.00  
 Classic prawn cocktail 10.00  
 Buttermilk & polenta crumbed chicken wings, green goddess dip 9.00  
 Pizzette, Cornish sea salt & roast garlic butter, Padano & rocket 8.00  
 Twice baked Montgomery cheddar soufflé, pear & walnut salad 8.00  
 Bruschetta, panfried mushrooms in garlic & rocket 7.50  
 Crispy potato skins, bacon & parmesan cream 8.00  
 Antipasti; salumi, cheeses, breads & olives 9.00 | *to share* 17.50

## Main course

Grilled seabass fillets, lemon & brown butter shrimps, baby potatoes & tenderstem broccoli 22.00  
 Beer battered fish & chips, mushy peas, crème fraîche tartare sauce or korma gravy 18.00  
 Chopsteak burger, bacon jam, cheddar cheese, lettuce, tomato, pickles & skin on fries 17.00  
 Plant based burger, burger sauce, cheddar, lettuce, tomato, pickles & skin on fries or without cheese 16.50  
 8oz sirloin, skin on chips, confit tomato, rocket and parmesan salad 24.50  
*(Choose a sauce for your steak: garlic & parsley butter | brandy & black pepper | stilton)*

## Roasts

Pork Belly 'porchetta', apple sauce 20.00  
 Roast rump of Hereford beef 21.00  
 Wood fired black garlic chicken, Cumberland chipolata & herb stuffing 19.00  
 Rosemary and garlic roast leg of lamb, with herb stuffing 23.00  
*All served with duck fat roasties, Yorkshire pudding, greens, market vegetables and beef dripping gravy*  
*Add: Cauliflower cheese +4.50   Mash +4.00*  
 Mushroom, butternut squash and pine nut roast, served with vegan gravy and herb roast potatoes 16.00

## Sides

Mash 4.00   Green salad, Padano, honey & balsamic dressing 4.00  
 Skin on chips 4.50   Mushrooms, garlic & parsley 5.50  
 Skin on fries 4.50   Greek salad 5.50  
 Skin on fries, parmesan & aioli 5.50





## Wood Fired Pizza

Hand stretched Neapolitan dough topped with our own fresh tomato, oregano & olive oil sauce & Fior di Latte mozzarella.

**Gluten Free Pizza Base** +2.50 | **Ve** Vegan options available

- Buffalo mozzarella, EV olive oil & basil **13.50**
- Cooked ham, wild mushroom, blue cheese & pesto **15.00**
- Pepperoni, nduja & scamorza **15.50**
- Smoked chilli beef, peppers, chilli scamorza **17.00**
- Memphis chicken, jalapeños, sweetcorn & sour cream **16.50**
- Prosciutto ham, spinach, olives & Jerusalem artichoke **16.00**
- Gorgonzola, Parmesan, goats cheese & chilli jam **15.50**
- Wood roast peppers, onions & chilli, rocket & Parmesan **15.00**
- Chorizo, salami, goats cheese, chimichurri & rocket **16.50**

**Add a dip:** *Garlic & Herb* 1.50 *Nduja and honey* 1.50

Please note when ordering, the pizzas are cooked in a separate kitchen in our rather splendid wood burning oven, so at busier times may not arrive at exactly the same time as your other main courses.

## Puddings

- Sticky toffee pudding, toffee sauce & clotted cream ice cream **8.50**
- Panettone, white chocolate bread & butter pudding, mascarpone & amaretto **8.50**
- Cheesecake - please ask **8.00**
- Almond, pear & raspberry tart, Crème Fraîche **8.00**
- Warm chocolate fudge cake & vanilla ice cream **7.50**
- Cheese & biscuits, chutney **12.00**
- Affogato **5.50**
- Add:** Mr Black Cold Brew Coffee Liqueur | Cointreau | Amaretto **+4.00 each**

Selection of sorbets 3 scoops **7.50**  
**Choose from:** Mango | Lemon | Raspberry

3 scoops of Marshfield Farm ice cream & a cookie **8.50**  
**Choose from:** Black vanilla | Strawberry | Chocolate | Honeycomb | Mint choc chip | Rum & raisin

## Hot Drinks

Hot chocolate **3.50**

### Coffees

- Americano **3.00**
- Espresso **3.00**
- Flat white **3.50**
- Cappuccino **3.50**
- Latte **3.50**
- Double espresso **3.50**

### Teas

- English breakfast **2.50**
- Green **3.00**
- Peppermint **3.00**
- Earl Grey **3.00**
- Chamomile **3.00**
- Redbush **3.00**

## Kids

- Fish Goujons, Chips and Peas **7.95**
- Margherita Pizza **6.95**  
*Add pepperoni or ham +1.00*
- Cheeseburger & fries **7.95**
- Pasta, tomato sauce & Parmesan **6.95**
- Southern fried chicken, chips & peas **7.95**
- pudding**
- Two scoops of ice cream & a cookie **3.95**

Our kitchen cooks with the 14 allergens listed by law (celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites and tree nuts). Due to the nature of our business we cannot guarantee our food is 100% allergen free. Please make staff aware of any dietary requirements.

